

## featured drinks

### WHISKEY BASIL SMASH

buffalo trace, domaine de canton, fresh lime juice,  
fresh basil leaves 13

### RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, fresh lime juice,  
cranberry juice, muddled raspberries, fresh rosemary 14

## signature seafood

### CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab  
legs, jumbo shrimp, colossal lump  
blue crab small 90 large 175

## Specialty Cuts

### BONE-IN FILET\*

a tender 16 oz bone-in cut, at  
the peak of flavor 79

### BONE-IN NEW YORK STRIP\*

USDA Prime, 19 oz bone-in cut,  
our founder's favorite 68

### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz,  
well-marbled for flavor 149

## Ruth's Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes,  
includes a starter, entrée, & personal side

### starters

STEAK HOUSE SALAD | CAESAR SALAD\* | LOBSTER BISQUE

### entrées

### TRUFFLE CRUSTED FILET\*

6 oz filet, truffle butter,  
parmesan, panko bread crumbs 60

### FILET & SHRIMP\*

6 oz midwestern filet with  
two large shrimp 63

### FILET OSCAR\*

a tender 6 oz filet, lump crab,  
asparagus & béarnaise sauce 77

### sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



GENERAL MANAGER

*Ben Joseph*

EXECUTIVE CHEF

*John Hamilton*

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

WIFI PASSWORD: Sizzle!!

RUTH'S FAVORITES IN RED